

# ***DETAILS of CONSTRUCTION*** ***and FLOOR PLANS***

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## ***Nonpareil*** Automatically Refrigerated **Soda Fountains**

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**THE BASTIAN-BLESSING COMPANY**

**OFFICES: 240 to 258 East Ontario Street, CHICAGO**

**Factories: Grand Haven, Michigan**

**CATALOG No. 48**







# FOREWORD

**A**FTER several years of operation, the many mechanically refrigerated Soda Fountains in use have demonstrated beyond a shadow of doubt their practicability, economy and dispensing efficiency. The application of mechanical refrigeration to the Soda Fountain having now been developed to the point where satisfactory service and continuous operation are assured, we naturally directed our thoughts and engineering effort to the designing of a compact integral unit consisting of a counter and interior arranged to provide the greatest utility in a given space at a price so low that mechanically refrigerated Fountains would be within reach of all.

The NONPAREIL Soda Fountain was the result.


The attendant success of the NONPAREIL's first season, and our desire to meet future requirements,

prompted improvements which added to the refrigerating efficiency, to ease and speed in dispensing, and made the Fountain still more sanitary. A slight change in construction makes it possible to furnish this Soda Fountain either with or without the counter, and the NONPAREIL is now available to that field of Soda Fountain users who wish to replace old ice and salt equipment with a modern Soda Fountain and still retain their counter which is in first class condition and may not need replacing.

The present design NONPAREIL represents the most advanced development in Soda Fountain apparatus, embodying as it does, the features and refinements of high quality equipment made available at the extremely low prices offered, because of saving effected by standardized quantity production.



# DESCRIPTION

 THE NONPAREIL line of Soda Fountains is a complete front service and consists of an Interior with a Counter securely attached to it.

In the latest development of this stock production line, the Counter is detachable and is built regularly of white stainless Vitrolite or can be furnished in beautiful grey Tennessee marble.

The NONPAREIL line is built in standard 8, 10 and 12 foot lengths, having an ice cream storage capacity of 20, 30 and 40 gallons respectively, constructed for use with Frigidaire mechanical refrigeration to supply complete 100% refrigeration.

Maximum Dry Cold Storage is provided for each length, considering the practical utility of the unit and recognizing that space must be allotted for a large ice water bath to efficiently cool soda and ice water. These necessary requirements in a Soda Fountain have been taken care of in a way that the efficient ice cream refrigeration (both bulk and brick) has not been impaired in the slightest.

The NONPAREIL is insulated with a one-inch cypress wall and three inches of pressed pure corkboard. This in con-

nection with the nonconductor in the creamer and syrup unit, the nonconductor frame of the twin packer lids, and the cork insulated draft arms, breaking all metal-to-metal contact with the outside, practically prevents refrigeration loss.

Porcelain white enameled sink and a one-piece stamped out sink top, both with rounded corners, makes the workboard easy to clean and keep clean. The workboard is equipped with a porcelain running water disher well, refuse chute, and a 12-inch nickel silver towel rail. This equipment, together with the maximum of fruits, syrups, ice cream storage and draft arms, provides the utmost in utility and speed in dispensing.

The following pages contain complete general descriptions and equipment specifications for each standard Interior available in the NONPAREIL line. Give more than a passing glance to the illustrations. You will be convinced that the NONPAREIL is a combination of beauty, durability, maximum utility and convenience, never before available to the Soda Fountain user.

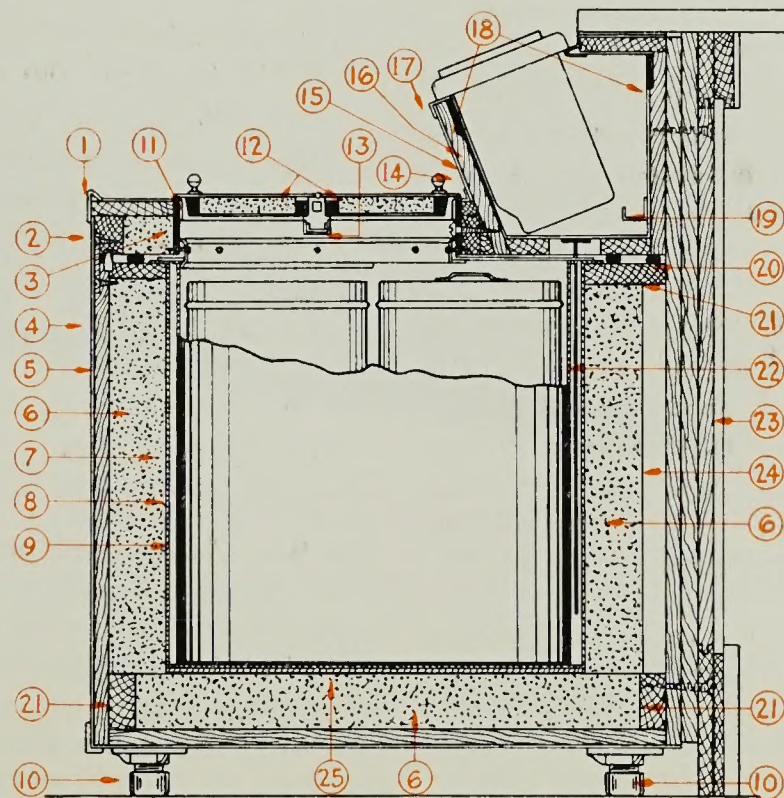


## SECTIONAL VIEW OF CONSTRUCTION

Note the heavy construction throughout and the unexcelled cork insulation. There are 4-inch walls all around, front, bottom, back and two ends. These walls are provided with 3-inch pressed pure corkboard insulation. To correctly understand this construction is to appreciate the superiority of the material and workmanship, and the correctness of the fundamental principles employed in the construction of the NONPAREIL Fountains:

### Construction Specifications

1. Raised edge creamer capping and top is one piece, 18-gauge nickel silver.
2. 3-inch removable top insulated with 2-inch pressed pure corkboard.
3. Special non-conductor, prevents refrigeration loss.
4. No. 18 Porcelain white enamel Armco iron front.
5. 1-inch waterproofed cypress.
6. 3-inches pressed pure corkboard insulation.
7. 16-ounce cold rolled copper lining of brine compartment.
8. Brine solution.
9. 24-ounce cold-rolled tinned copper ice cream tanks.
10. Strong adjustable legs screwed in brass flanges bolted through creamer bottom.
11. Special non-conductor frame, practically eliminates all sweating.
12. Double acting nickel silver hinged lid insulated with 1-inch pressed pure corkboard.



13. Removable gutter, easily cleaned.
14. No. 18 porcelain white enamel Armco iron facing for syrup jar enclosure.
15. 1-inch waterproofed cypress.
16. 16-ounce cold-rolled tinned copper lining of syrup unit.
17. Nickel silver syrup unit capping.
18. Special non-conductor, breaking all metal-to-metal contact with the outside.
19. Open gutter to take off draft arm spillage, easily cleaned.
20. Waterproof air tight seal.
21. Solid 2" x 3" interlocking frame.
22. Metal conductor strips insure positive and constant refrigeration of syrup unit.
23. Stainless white Vitrolite counter firmly attached to interior.
24. Dead air space forming additional insulation.
25. Heavy zinc coated iron bottom reinforcing plate.

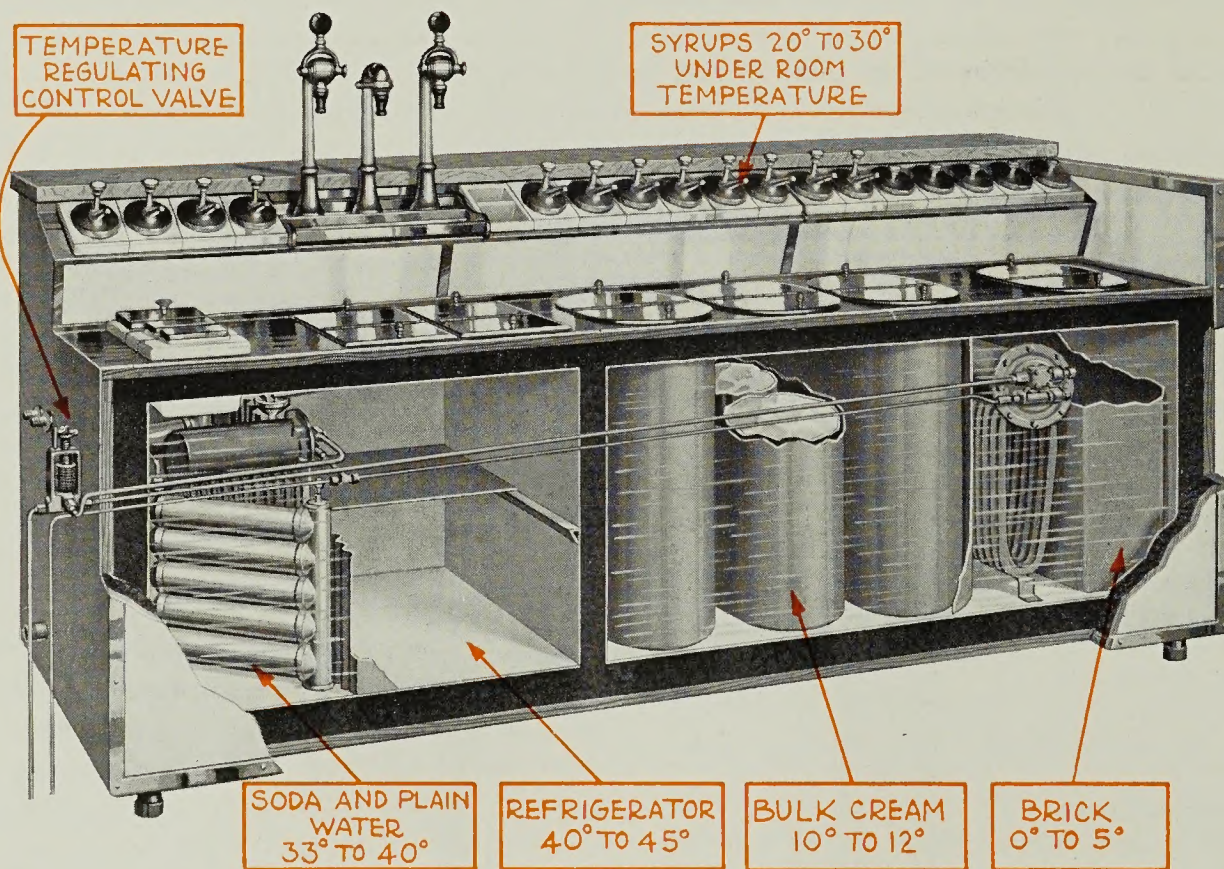


## Five Necessary and Correct Temperatures Automatically Maintained

Simplicity in construction of the NONPAREIL Soda Fountain, and in the application of mechanical refrigeration insures maintenance of the five necessary Soda Fountain temperatures, with the least expenditure of energy on the part of both the operator and the refrigerating machine.

We bespeak a careful study of the arrangement and just a few words to bring the salient points to your attention. The cooler compartment (more clearly explained on page 5), containing the soda and ice water coolers and refrigerating coil, is placed at the extreme left end. This brings the coolers closer to the draft arms. Adjoining this is the dry cold storage, getting its refrigeration through a corrugated pure copper wall, to which the refrigerating coil is attached.

This utilizes all available refrigeration; none is wasted on tank walls. The cold storage compartment, located between the cooling compartment and the creamer compartment is not subject to end heat leakage, an arrangement which provides the most efficient dry cold storage known. This compartment is separated from the ice cream compartment by a 2½-inch corkboard insulated



partition. The brick compartment is at the extreme right end, away from the soda dispenser, leaving all of the bulk cream cans in close proximity to the draft arms. A brick temperature of approximately zero is maintained direct from the machine. A correctly proportioned baffle partition permits the transmission of the proper amount of refrigeration to maintain the bulk cream at a temperature of from 8 to 10 degrees above zero.

The syrup unit secures its refrigeration through copper conductor plates attached to the bottom of the syrup unit lining and extending down into the brine surrounding the ice cream cans. The refrigeration necessary to produce a temperature of from 20 to 30 degrees under the room temperature is accomplished by

this conduction method just as surely as electricity flows over wires.

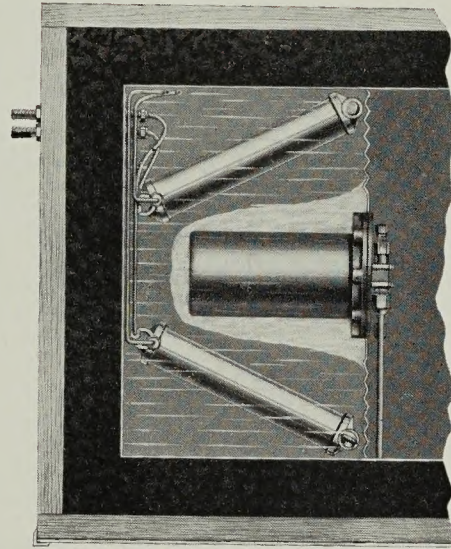
Study well the illustration above. Take note of the arrangement and the method and system of operation of the refrigerating unit, and remember that continuous operation and efficient functioning requires the utmost in simplicity and practicability of construction, all so clearly shown in the illustration above.



# COOLING SYSTEM

Soda and ice water in all NONPAREIL Interiors are cooled by large storage capacity coolers submerged in fresh water, with a refrigerating coil. This coil is used in connection with the compressor necessary to refrigerate the ice cream, the correct temperature being secured and maintained by an automatic regulating valve.

The refrigerator section is separated from the ice cream storage section by a 2½-inch cork partition. This section is itself divided by a 24-ounce corrugated copper partition, on one side of which is the water cooling compartment, on the other side the dry cold storage compartment. The cooling compartment is large—it has ample space for much fresh water. This permits a larger ice formation on the refrigeration coil and more refrigeration storage in the water bath from which the coolers get their refrigeration. Because of ample space there is no cooler freeze-up hazard. When water is drawn through the coolers, the Soda Fountain user is assured cold water because: First—the large 5-cylinder coolers provide storage; second—the large water bath has stored refrigeration for cooling coils to draw on immediately; third—a large ice formation to be melted for refrigeration as needed. Take cognizance of this provision for stored refrigeration, and remember that a cooling system is only as good as the storage provided and the rapidity of transmission. In addition, the location, so close to the cork-insulated draft arms cuts the refrigeration loss of the chilled water to the irreducible minimum.

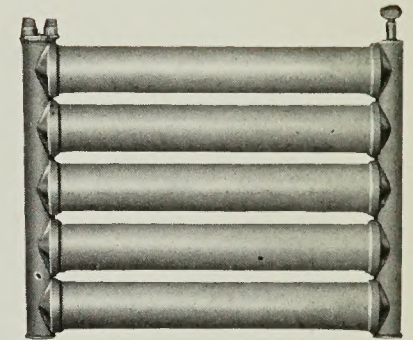


*Cooler Arrangement  
Top View*

The dry cold storage compartment secures its refrigeration through the copper partition from the refrigerating coil in the cooling compartment as well as direct from the refrigerating coil head. The refrigerating coil is attached to the corrugated copper partition from the inside of the dry cold storage, and all refrigeration is utilized to the fullest extent, no portion being lost on the tank lining. The dry cold storage compartment located between the cooling and the ice cream compartments is not subject to any end heat leakage. This arrangement provides the most efficient dry cold storage known in ice cream Soda Fountains.

**COOLERS**—All NONPAREIL coolers are made of five 2½-inch cylinders. In the 8 and 10 foot models they are 13½ inches long and in the 12 foot model they are 15 inches long. The outside wall of the soda coolers is heavily tinned, seamless copper tubing; the inside lining is pure seamless block tin tubing; ends are die cast tin. All coolers are thoroughly tested under heavy pressure before they leave the factory. There are absolutely no flexible connections to become twisted, choked or broken. Carbonated water passes through the series of cylinders and is finally drawn from top cylinder. NONPAREIL coolers reduce wear and tear to a minimum and are properly designed and constructed to insure cold soda water.

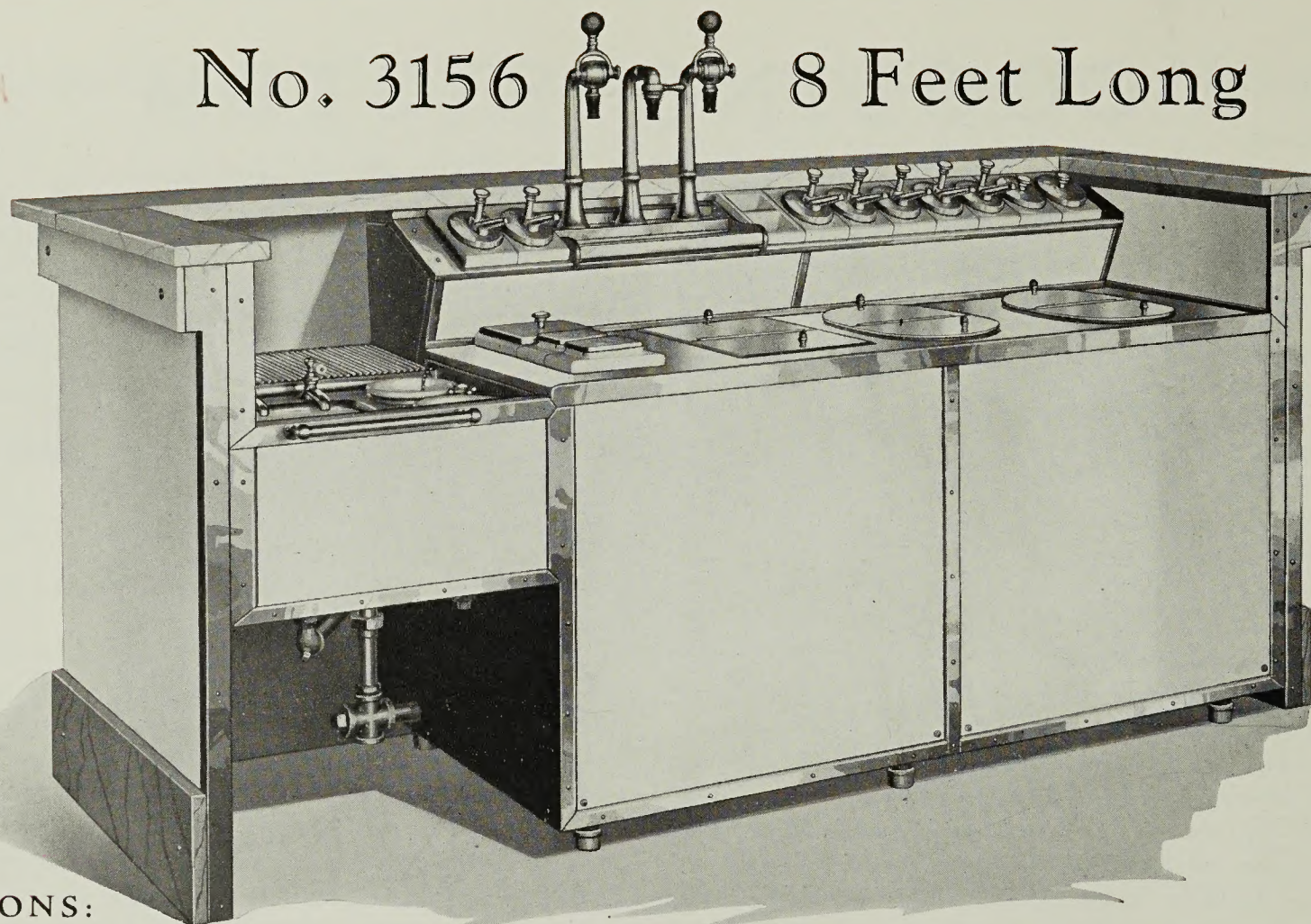
The water cooler used is the same style and capacity as that for the soda, except that it is tinned inside instead of being lined with block tin tubing. This large capacity water cooler insures plenty of cold water and is a feature not found in many other makes of Fountains.



*No. 0119*



# No. 3156 8 Feet Long



## SPECIFICATIONS:

- 1-Counter, 8 foot Vitrolite, illustrated on Page 14
- 2-Frigidaire coils No. 19X
- 1-Frigidaire automatic regulating valve
- 4-bulk cream cabinets, 5-gallon twin packer style
- 1-dry refrigerator compartment, 12-inch, capacity 6072 cubic inches
- 7-syrup pumps, double support, No. 0128
- 9-jars, in syrup unit, porcelain, No. 0101
- 2-ladles and covers, No. 0103

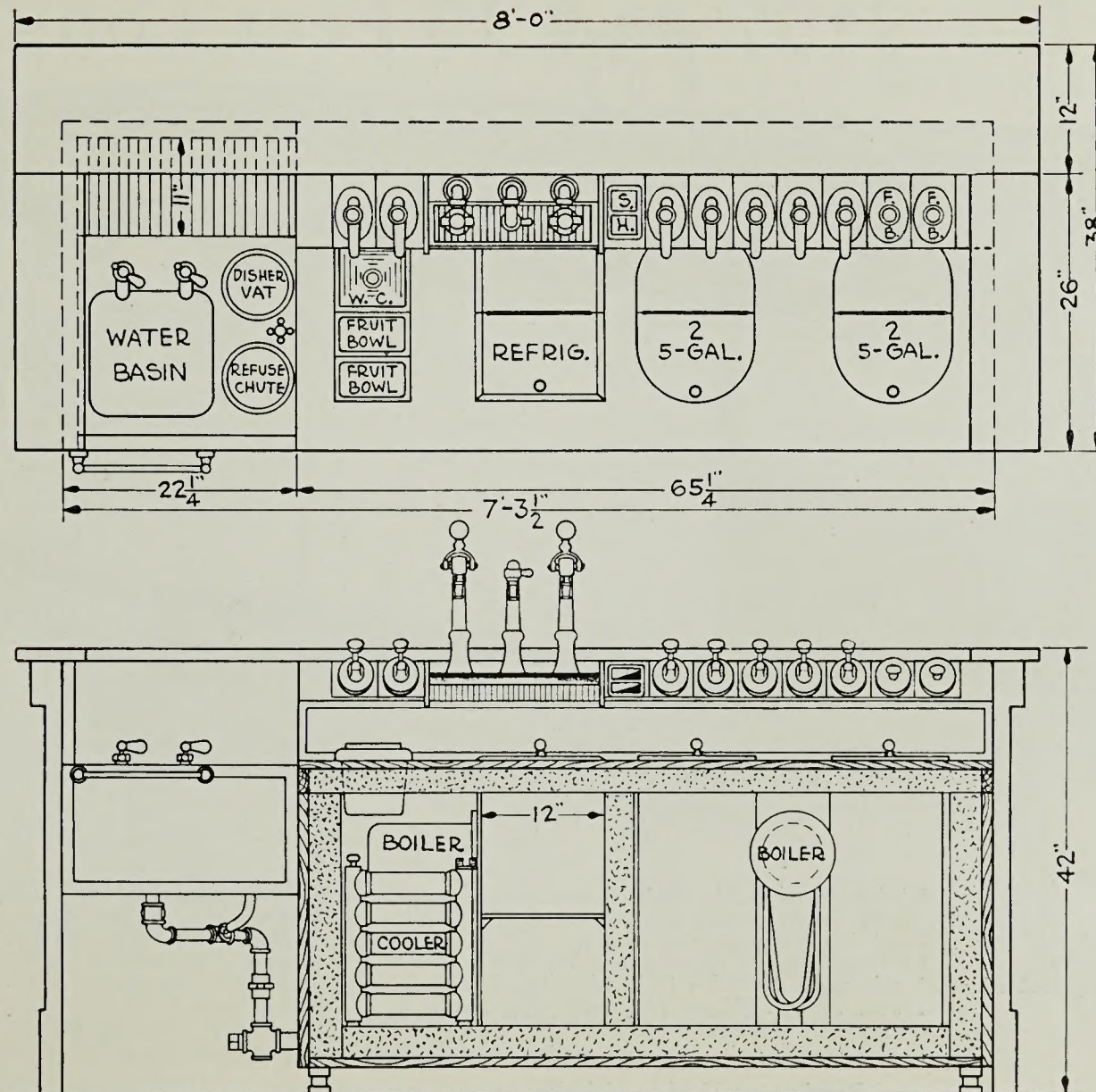
- 1-spoon holder, porcelain, No. 0100
- 2-fruit jars in creamer unit, No. 014
- 1-whipped cream jar in creamer unit, No. 0109
- 1-soda cooler, 5-cylinder, 13½ inches long, No. 0119
- 1-water cooler, 5-cylinder, 13½ inches long, No. 0120
- 1-chipped ice compartment under drip pan
- 1-water basin, porcelain white enamel with rounded corners
- 1-drain section, nickel silver corrugated

- 1-water faucet, overhead, cold, No. 098
- 1-water faucet, overhead, hot, No. 098
- 1-disher well, porcelain, running water, No. 018
- 1-refuse chute, porcelain, No. 0127
- 1-towel rail, 12-inch nickel silver
- 1-soda leader, 8 feet long
- 2-soda draft arms, cork insulated, silver plated, No. 421
- 1-water draft arm, cork insulated, silver plated, No. 421-394

Requires one 1/3 H.P. Frigidaire Compressor

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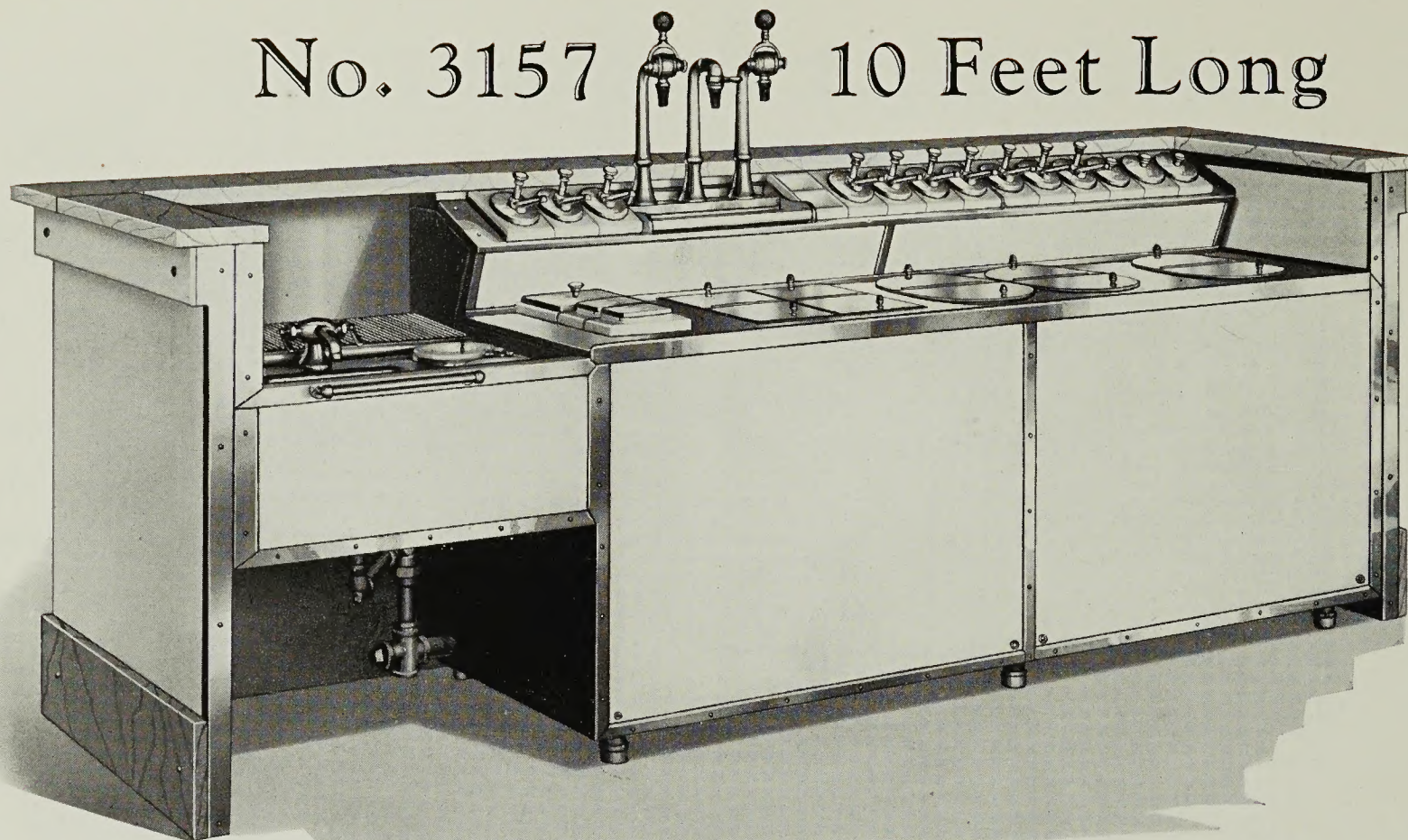


No. 3156  
8 Feet Long

Floor Plan  
and  
Elevation



# No. 3157 10 Feet Long



## SPECIFICATIONS:

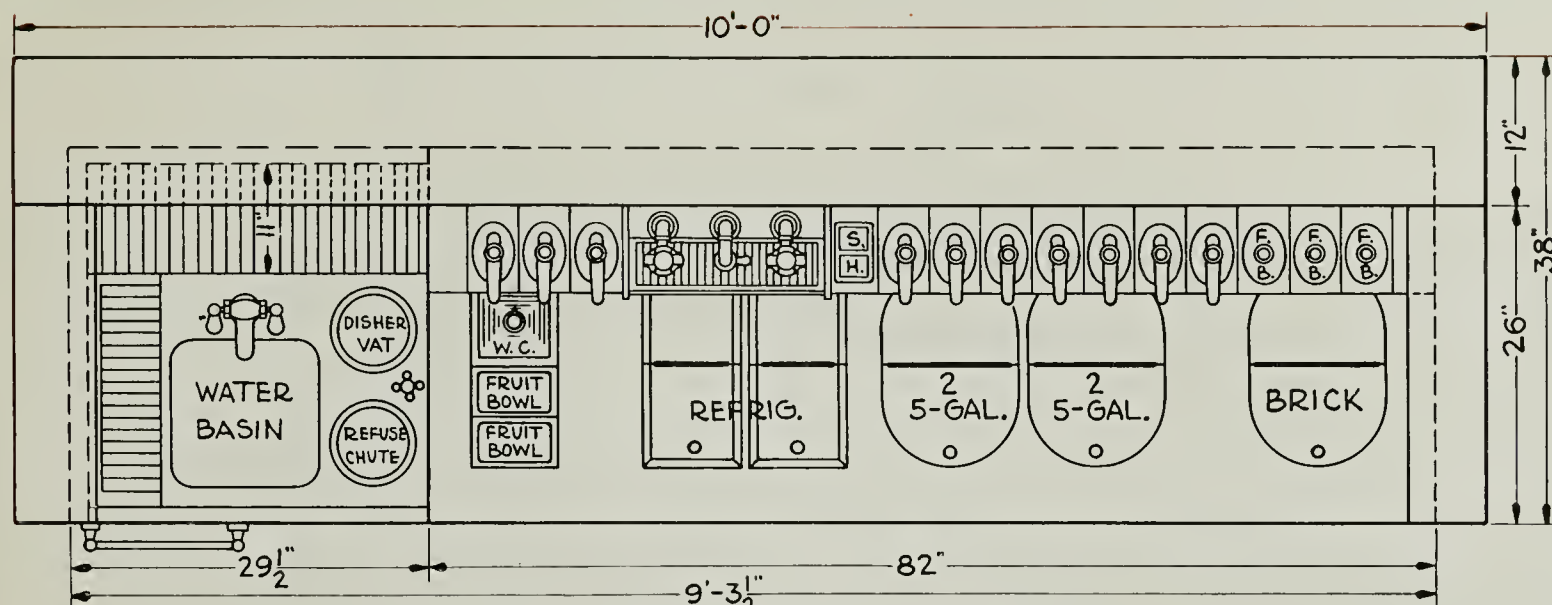
- 1-Counter, 10 foot Vitrolite illustrated on Page 14
- 2-Frigidaire coils, No. 19X
- 1-Frigidaire automatic regulating valve
- 4-bulk cream cabinets, 5-gallon twin packer style
- 1-brick cream cabinet, twin packer rectangular style
- 1-dry refrigerator compartment, 17-inch, capacity 8602 cubic inches
- 10-syrup pumps, double support, No. 0128
- 13-jars in syrup unit, porcelain, No. 0101

- 3-ladles and covers, No. 0103
- 1-spoon holder, porcelain, No. 0100
- 2-fruit jars in creamer unit, No. 014
- 1-whipped cream jar in creamer unit, No. 0109
- 1-soda cooler, 5-cylinder, 13½ inches long, No. 0119
- 1-water cooler, 5-cylinder, 13½ inches long, No. 0120
- 1-chipped ice compartment under drip pan
- 1-water basin, porcelain white enamel with rounded corners

- 1-drain section, nickel silver, corrugated
- 1-water faucet, overhead, combination hot and cold, No. 0126
- 1-disher well, porcelain, running water, No. 018
- 1-refuse chute, porcelain, No. 0127
- 1-towel rail, 12-inch nickel silver
- 1-soda leader, 8 feet long
- 2-soda draft arms, cork insulated, silver plated, No. 421
- 1-water draft arm, cork insulated, silver plated, No. 421-394

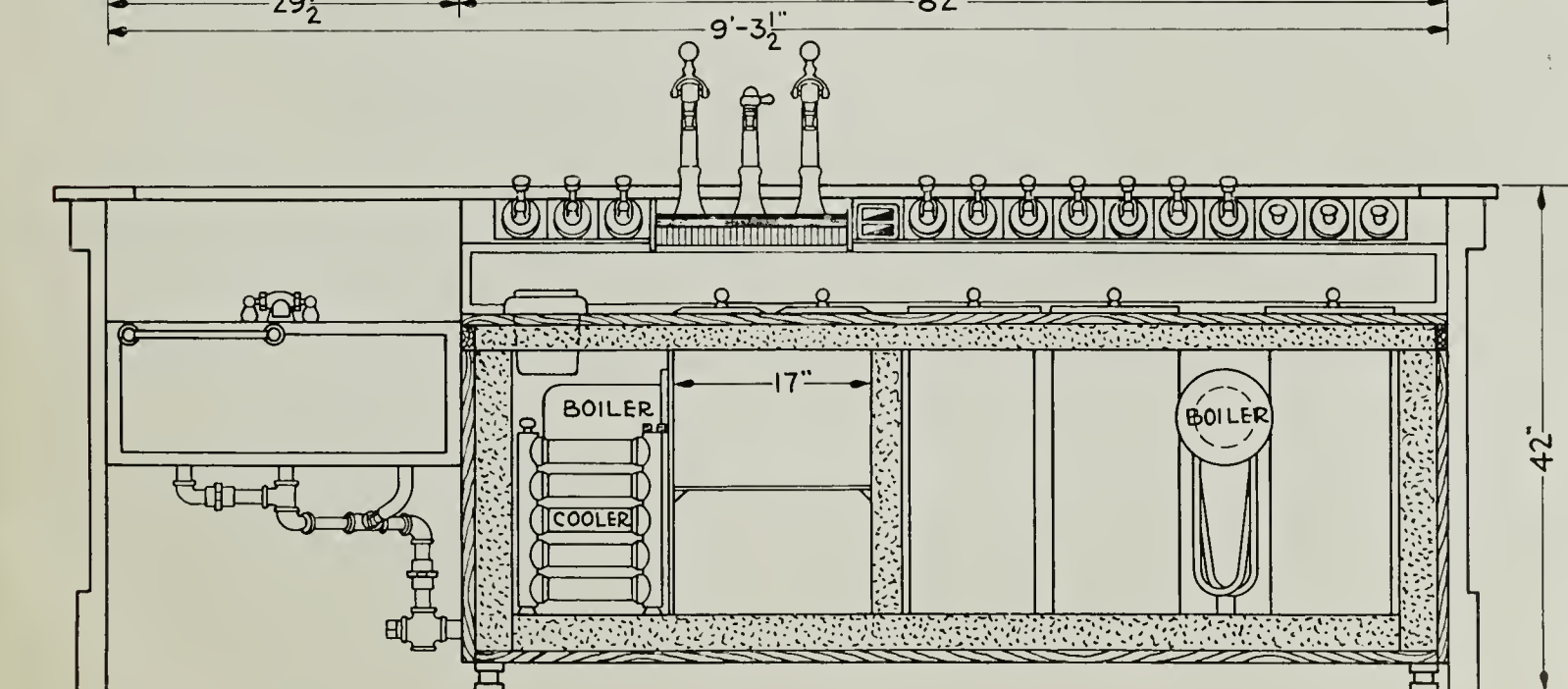
Requires one ½ H.P. Frigidaire Compressor





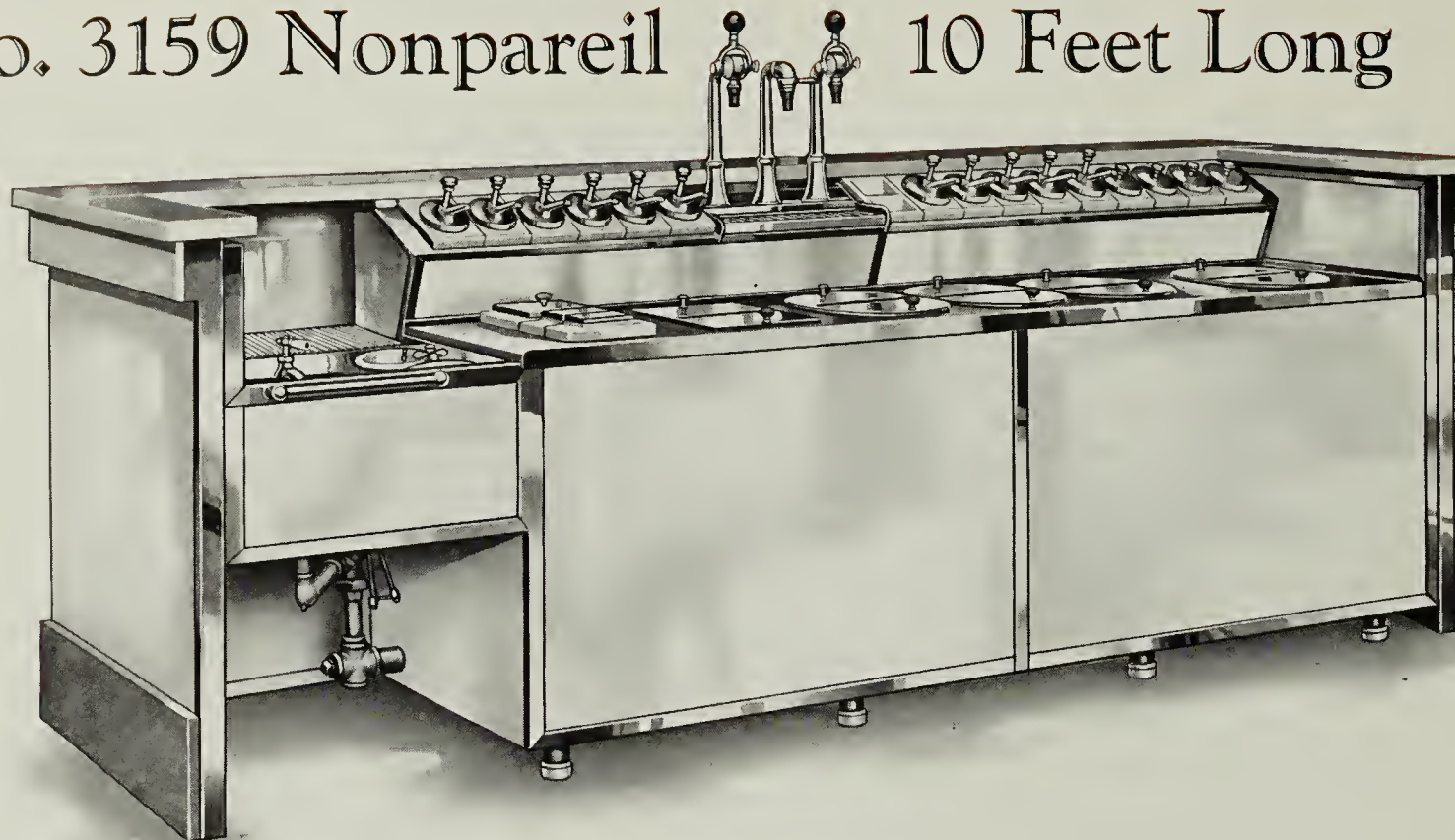
No. 3157  
10 Feet Long

Floor Plan  
and  
Elevation





# No. 3159 Nonpareil 10 Feet Long



## SPECIFICATIONS:

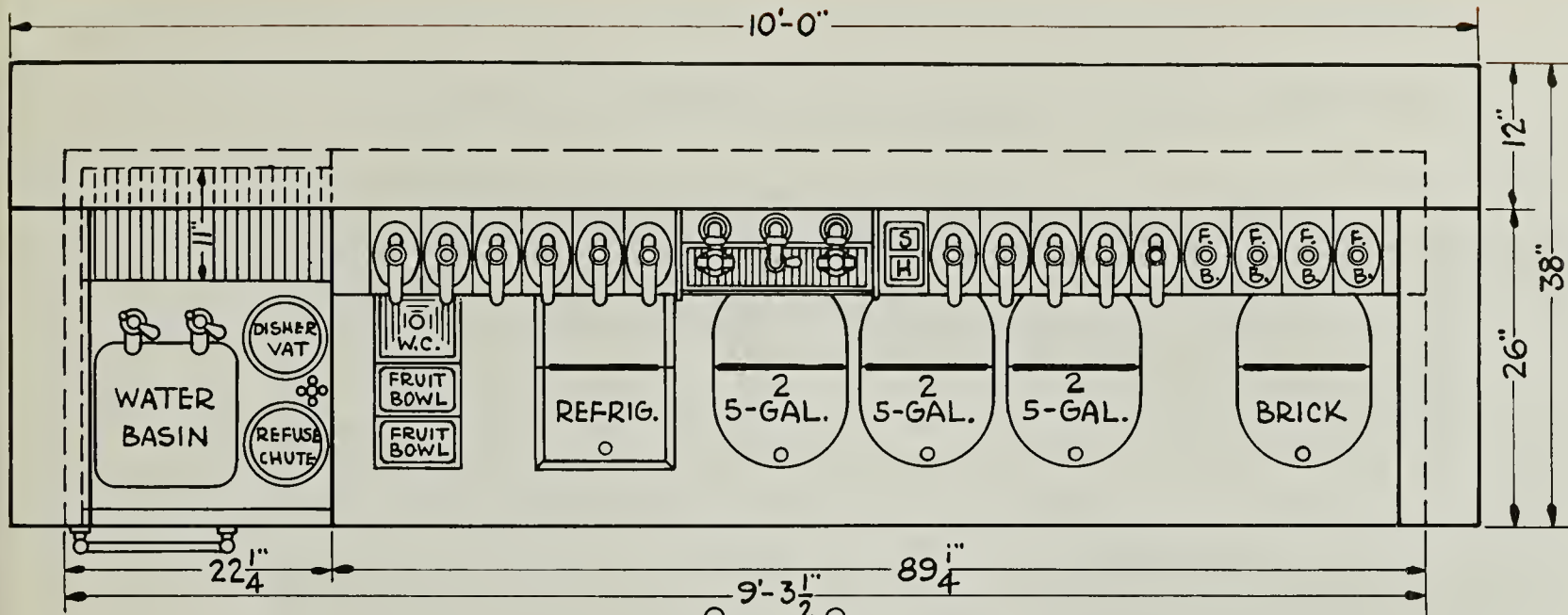
- 1-Counter, 10 foot Vitrolite, illustrated on Page 14
- 2-Frigidaire coils, No. 19X
- 1-Frigidaire regulating valve
- 6 bulk cream cabinets, 5 gallon, twin packer style
- 1-brick cream cabinet, twin packer rectangular style
- 1-dry refrigerator compartment, 11-inch, capacity 5566 cubic inches
- 11-syrup pumps, double support, No. 0128
- 15-jars in syrup unit, porcelain, No. 0101

- 4-ladles and covers, No. 0103
- 1-spoon holder, porcelain, No. 0100
- 2-fruit jars in creamer unit, No. 014
- 1-whipped cream jar in creamer unit, No. 0109
- 1-soda cooler, 5 cylinder, 13½ inches long, No. 0119
- 1-water cooler, 5 cylinder, 13½ inches long, No. 0120
- 1-chipped ice compartment under drip pan
- 1-water basin, porcelain white enamel with rounded corners

- 1-drain section, nickel silver, corrugated
- 1-water faucet, overhead, cold No. 098
- 1-water faucet, overhead, hot No. 098
- 1-disher well, porcelain, running water, No. 018
- 1-refuse chute, porcelain, No. 0127
- 1-towel rail, 12-inch nickel silver
- 1-soda leader, 8 feet long
- 2-soda draft arms, cork insulated, silver plated, No. 421
- 1-water draft arm, cork insulated, silver plated, No. 421-394

Requires one ½ H.P. Frigidaire Compressor

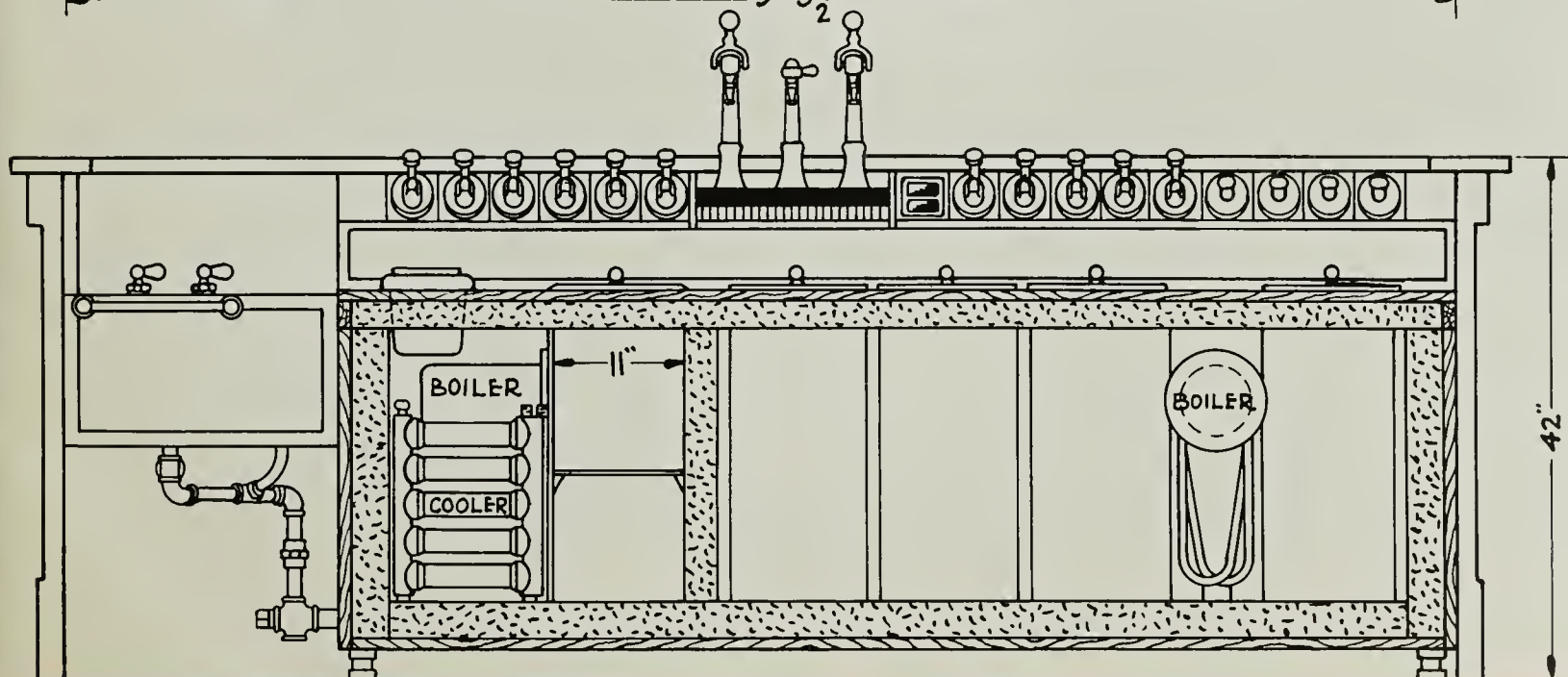




No. 3159  
10 Feet Long  
40 Gal. Capacity

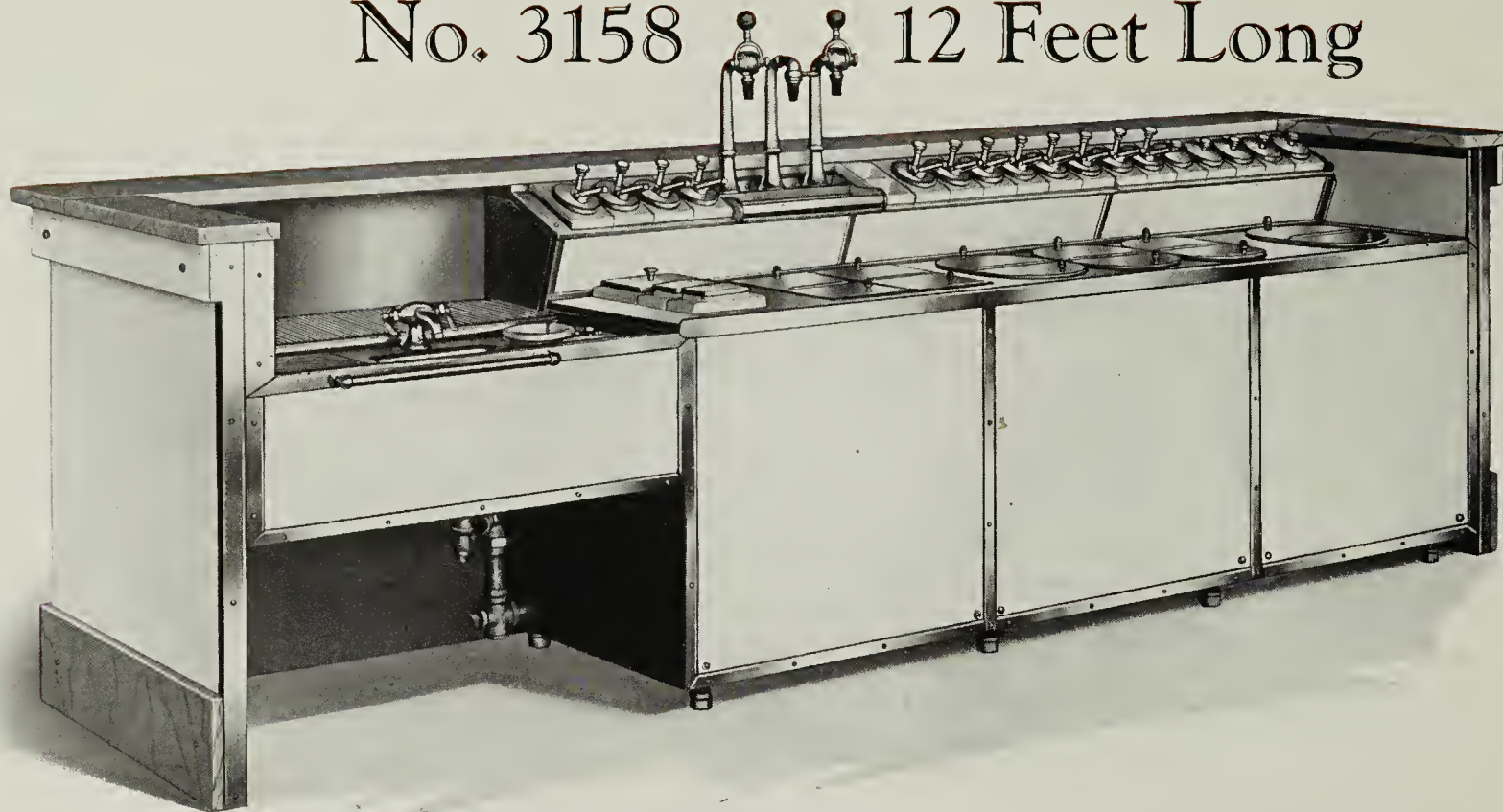


Floor Plan  
and  
Elevation





## No. 3158 12 Feet Long



### SPECIFICATIONS:

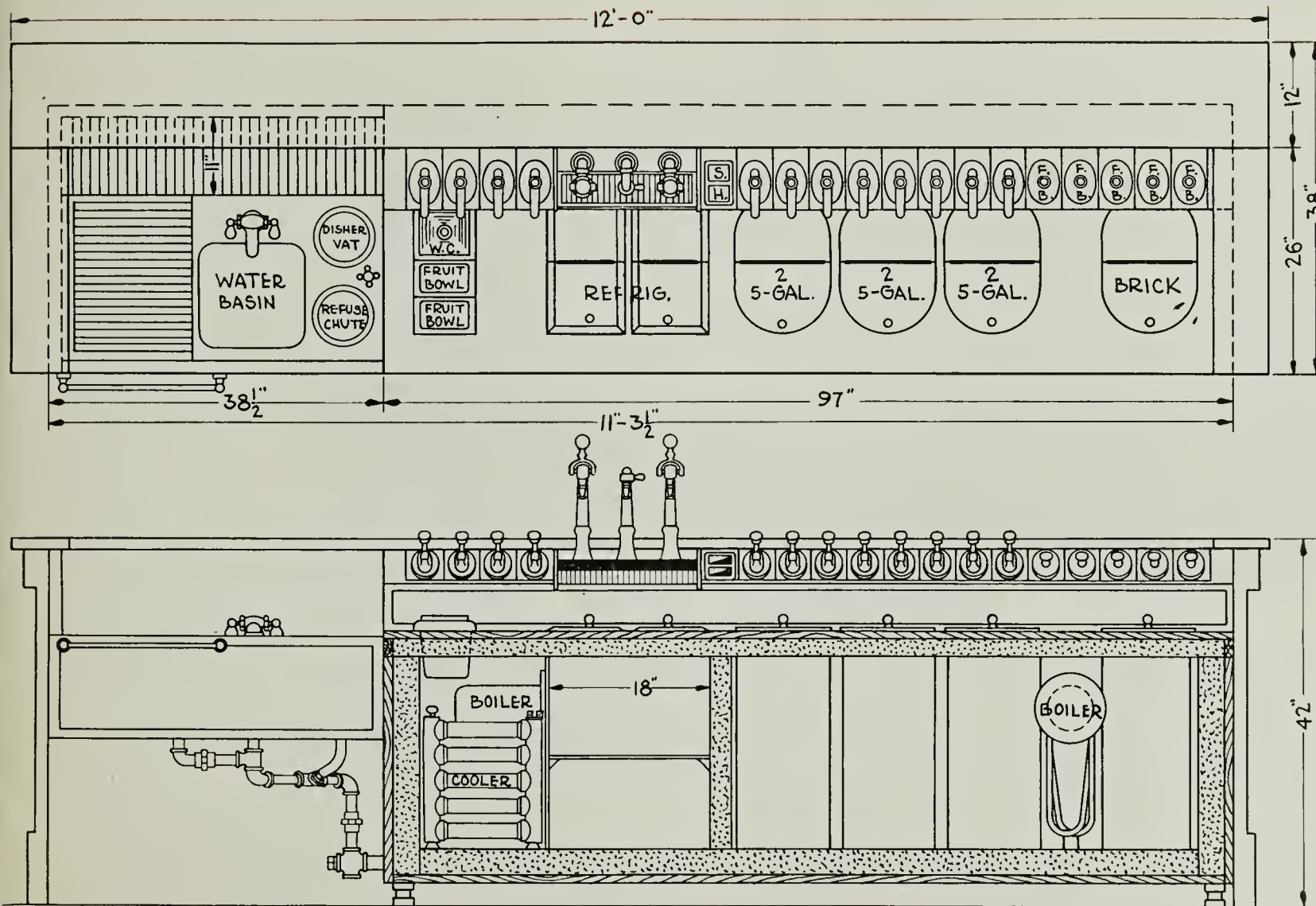
1-Counter, 12 foot Vitrolite illustrated on Page 14  
2-Frigidaire coils, No. 19X  
1-Frigidaire automatic regulating valve  
6-bulk cream cabinets, 5-gallon twin packer style  
1-brick cream cabinet, twin packer rectangular style  
1-dry refrigerator compartment, 18-inch, capacity 9108 cubic inches  
12-syrup pumps, double support, No. 0128  
17-jars in syrup unit, porcelain, No. 0101

5-ladles and covers, No. 0103  
1-spoon holder, porcelain, No. 0100  
2-fruit jars in creamer unit, No. 014  
1-whipped cream jar in creamer unit, No. 0109  
1-soda cooler, 5-cylinder, 15 inches long, No. 0119  
1-water cooler, 5-cylinder, 15 inches long, No. 0120  
1-chipped ice compartment under drip pan  
1-water basin, porcelain white enamel with rounded corners

1-drain section, nickel silver, corrugated  
1-water faucet, overhead, combination hot and cold, No. 0126  
1-disher well, porcelain, running water, No. 018  
1-refuse chute, porcelain, No. 0127  
1-towel rail, 12-inch nickel silver  
1-soda leader, 8 feet long  
2-soda draft arms, cork insulated, silver plated, No. 421  
1-water draft arm, cork insulated, silver plated, No. 421-394

Requires one  $\frac{1}{2}$  H.P. Frigidaire Compressor

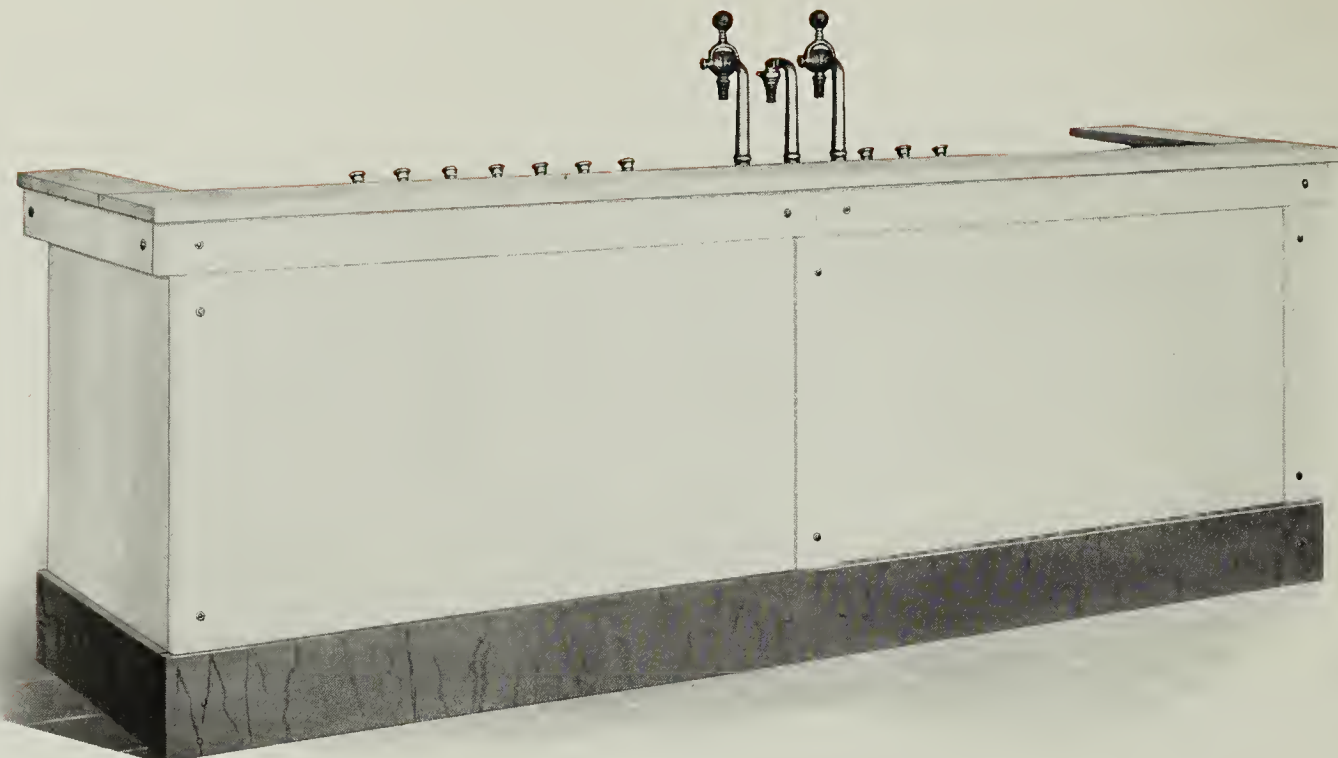




No. 3158  
12 Feet Long

Floor Plan  
and  
Elevation





## VITROLITE COUNTER

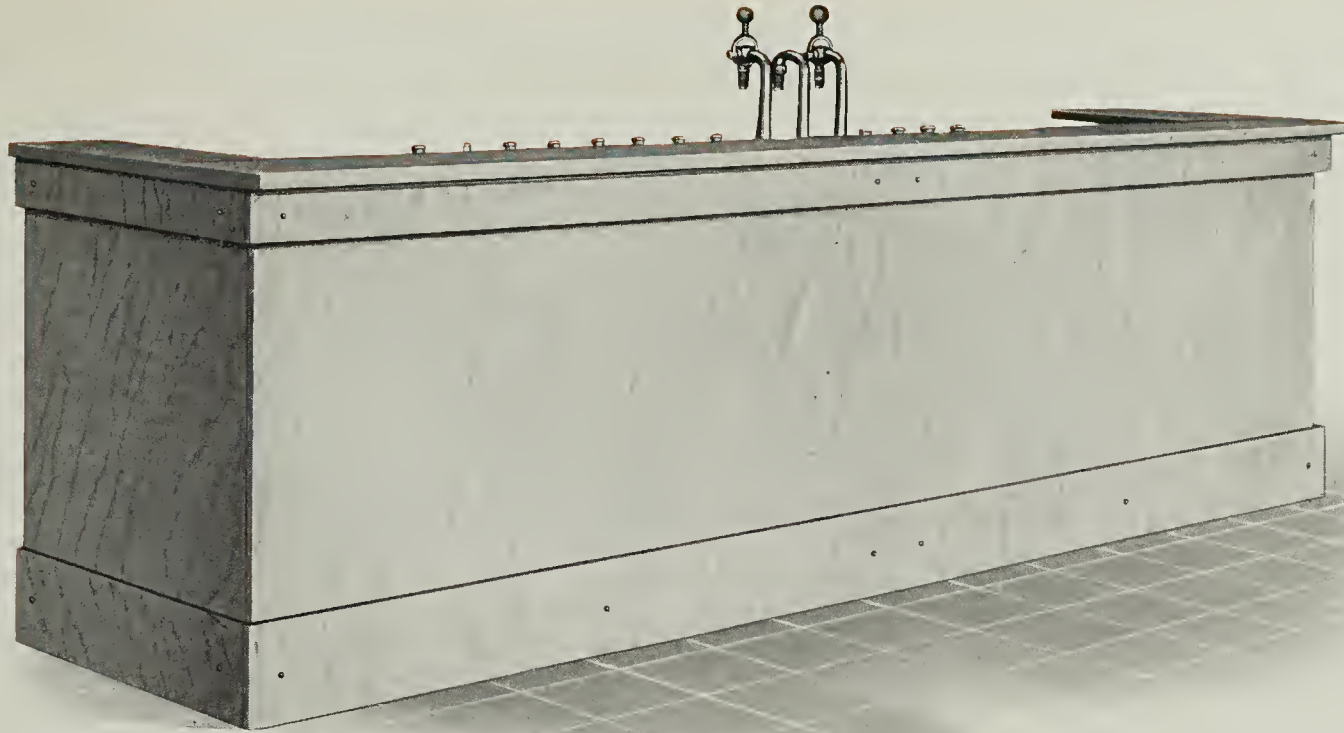
All NONPAREIL Counters are built on a framework firmly attached to the Interior and the combination is shipped as one integral unit. The Interior can be furnished separately when desired to fit Counters already in use.

### SPECIFICATIONS:

Top Slab, white Italian marble..... $1\frac{1}{4}$  inch thick by 12 inch wide  
 Frieze, white Vitrolite..... $\frac{7}{16}$  inch thick by 4 inch wide  
 Front Dies, white Vitrolite..... $\frac{7}{16}$  inch thick by 30 inch high  
 End Dies, white Vitrolite..... $\frac{5}{16}$  inch thick by 30 inch high

Pilasters, white Vitrolite..... $\frac{7}{16}$  inch thick by 4 inch wide  
 Basing, pink Tennessee marble..... $\frac{7}{8}$  inch thick by 8 inch high  
 Over-all height of Counter.....42 inches  
 Over-all depth of Counter.....38 inches





## MARBLE COUNTER

In cases where marble is desired, standard NONPAREIL marble Counters are furnished in Grey Tennessee, all built on a framework firmly attached to the Interior as one integral unit. As with the Vitrolite Counter, the Interior can be furnished separately when desired, to fit Counters already in use.

### SPECIFICATIONS:

Top Slab, Grey Tennessee marble.....	1¼ inch thick by 12 inch wide	Basing, Grey Tennessee marble.....	⅞ inch thick by 8 inch high
Frieze, Grey Tennessee marble.....	⅞ inch thick by 4 inch wide	Over-all height of Counter.....	42 inches
Dies, Grey Tennessee marble.....	⅞ inch thick by 30 inch high	Over-all depth of Counter.....	38 inches



## COUNTER UNIT

### Detachable

The Counter consists of a cypress frame thoroughly impregnated with a wood preservative, firmly attached to the Interior unit. It is to this frame that the facing is attached, making the Counter and Interior one unit, and the NONPAREIL Fountain is shipped that way. The Counter can be detached and the Interior unit only can be supplied in such cases where the purchaser has a satisfactory counter still in good condition and wishes to replace the Interior only.

The Interior only, stripped of the counter frame is  $40\frac{3}{4}$  inches high,  $31\frac{1}{2}$  inches deep and  $8\frac{1}{2}$  inches less than the top slab in length over-all. These dimensions must be considered in selling a replacement interior only as the present twin packer automatically refrigerated fountain is wider than the old ice and salt fountain, it replaces and would protrude two or three inches beyond the return die. In such cases the creamer and drain board ends can be faced with nickel silver.

Many counters were formerly built  $38\frac{3}{4}$  inches high under the top slab and a NONPAREIL interior would have to set on the floor

to fit under the counter which would eliminate toe space and might prove objectionable.

### Choice of Facing and Trimming

The NONPAREIL Fountain is regularly constructed and offered with white Vitrolite dies, frieze and pilasters, pink Tennessee marble basing and white Italian marble top slab. Where this does not suit the individual taste, the design and construction permits the selection of either a standard Grey Tennessee all-marble Counter, or change in pilasters, frieze, basing or top slab.

There is no situation or condition which cannot be successfully met in arranging the Counter to the purchaser's entire satisfaction. In the event that a separate self-supporting counter of wood, Vitrolite, Marble or Tile is wanted in place of the standard arrangement, it is simply a matter of providing the NONPAREIL interior without the counter and another counter to suit the individual taste.

Our engineers scored completely in the design of a Soda Fountain permitting these changes, but constructed so that this is possible without impairing the saving in labor costs secured by quantity production.



## INTERIOR UNIT

The Interior unit is all that portion of the Fountain contained within the front enclosure or counter and consists of the creamer, creamer top, syrup unit, sink and drainboard. Specifications in detail on the pages following.

### *Creamer Section*

#### **Frame**

Constructed of genuine Louisiana red cypress, a product of the Southern swamps, inured to all kinds of weather, accustomed to moisture and exposure and, above all, possessing a long life. Front and rear paneled, glued and nailed to a chestnut supporting frame, all thoroughly impregnated with preservative paint, making it truly the "box eternal."

#### **Insulation**

In addition to the 1-inch cypress walls the insulation consists of 3-inch pressed pure corkboard, all joints cemented with a specially prepared cork cement, making a jointless wall. Insulating qualities of corkboard are based on the natural quality of the cork plus the dead air space so long in use as a barrier of heat. The cork is pressed into a board under heat and the natural resin cements the cork together, imprisoning millions of tiny dead air cells forming a veritable dead-line against the entrance of heat into the soda fountain.

#### **Ice Cream Compartment Linings**

All materials that enter into the construction of the NONPAREIL are selected with a view to securing the best for the use intended. Tests and experiments have fully and clearly demonstrated that copper is the most practical and durable for soda fountain linings. The NONPAREIL fountain

is lined with 16-ounce cold rolled copper, front, bottom and back in one piece. Ends are double seamed, interlocked and soldered. The bottom is reinforced with 20-gauge American zinc coated copper bearing steel to insure greater strength and resistance.

#### **Tank and Sub-Covers**

Water-tight tanks and sub-covers are required to hold the ice cream cans. Tank bodies are made of 24-ounce cold rolled tinned copper and have one vertical double seam soldered on the outside. Tank bottom is also 24-ounce cold rolled tinned copper and is double seamed and soldered to the bodies. The complete tanks are sweated to a sub-cover made of 24-ounce cold rolled copper.

The sub-cover has the proper number of oval openings carefully machine cut and also has an opening through which the coil can be removed should it ever become necessary.

In the bottom of each tank there is placed a 20-gauge American zinc coated copper bearing steel plate as additional reinforcement to prevent the tank bottom from being dented when the ice cream cans are dropped into place.

After the tanks and sub-cover unit have been assembled as described, they are placed into the creamer box and the sub-cover is sweated to the lining.



## Creamer Section—Continued

### Cooler and Dry Storage Refrigerator

An integral part of the creamer, separated from the ice cream compartment by  $2\frac{1}{2}$ " cork partition; lined with 16-ounce cold rolled copper tinned one side, ends and bottom in one piece, front and back double seamed, interlocked and soldered. This compartment is divided by a corrugated partition. One side contains a water bath and refrigerating coil for cooling soda and city water and the other side is a dry storage compartment which secures its refrigeration through the corrugated partition, all more fully described on page 5. An outlet with an overflow pipe topped with a funnel is provided to drain the syrup unit and cooler compartment when necessary.

### Brick Compartment

This compartment is separated from the bulk cream compartment by a metal baffle partition. This compartment contains the boiler which is regulated to maintain a temperature of approximately zero. All NONPAREIL 10 ft. and 12 ft. plans are shown with one rectangular brick compartment with a capacity of 55 one-quart bricks.

### Bulk Compartment

The correctly proportioned metal baffle which separates the brick and bulk compartments retards refrigeration sufficiently to produce a temperature of from 8 to 12 degrees above zero in the bulk compartment of the 10-foot and 12-foot. The 8-foot size is shown with two bulk cans and no brick.

### Frigidaire Coils

In order to supply 100% mechanical refrigeration under positive automatic control, two coils and one regulating valve, in addition to the compressor suitable for the refrigeration of the creamer, are required in all cases.

The standard installation consists of one 19X coil for supplying refrigeration to the cooler and cold storage compartment, and one 19X coil for the refrigeration of the ice cream compartments. They are installed at the factory in a neat and workmanlike manner, tank is tested for leaks before it leaves the plant. All NONPAREIL interiors are equipped at the factory with the standard installation of coils and shipped complete with the regulating valve.

19X coils supplied are exactly like the 20X except that the liquid and suction lines are attached to the left hand side of the head instead of to the right hand side.

### Facings

Front is faced with No. 18 Armco Iron with three coats of white porcelain enamel fired at a temperature above  $1700^{\circ}$  F. All facings are made to exact dimensions before coating, and there are never any crazed edges so often found when sheared to size after being enameled.

### Bindings

The bindings are 20-gauge nickel silver, neatly made up, attached with brass nickel plated screws.

### Adjustable Legs

Creamer units are equipped with heavy metal legs adjustable to allow for ordinary irregularities in the floor without resorting to the use of wedges.

The legs are fitted with rounded caps which provide a smooth sliding surface, and are turned in heavy solid brass flanges, securely fastened to the creamer box with bolts, which pass through the entire thickness of the creamer bottom.



## Creamer Section Top

### Frame

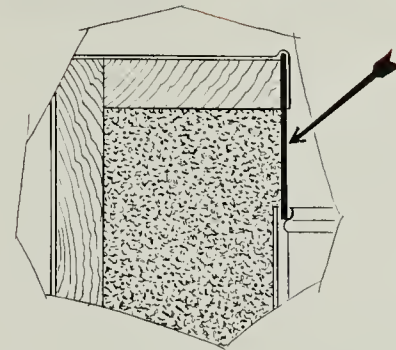
Like the creamer box, the frame of the top is constructed of genuine Louisiana Red Cypress, the "wood eternal," thoroughly impregnated with a wood preservative.

### Insulation

Pure corkboard 2 inches thick is used for insulation. The surface of the cork is effectively sealed against moisture by a heavy coating of hydrolene.

### Removable Gutter

Leakage through the hinge of the twin packer lid has not been overcome nor completely eliminated by anyone. In some cases the covers have been built up to such a height that most of the water can be carried off to the top of the creamer. The height of this projection or of the complete cover itself, hinders ease in operating and cleaning, besides which it is unsightly. The NONPAREIL solution of the problem consists of a removable gutter attached to lugs directly underneath the hinge, as shown on page 3. What little water has occasion to seep through the lid is caught by this gutter and its removal and subsequent cleaning is both simple and easy. At the same time, a beautiful smooth and even creamer top surface is maintained.



### Non-Conductor

The Special non-conductor used in the construction of NONPAREIL Soda Fountains, was selected after having made many experiments. NONPAREIL non-conductor is odorless and water-proof, will stand up under hard usage and above all possesses real insulating qualities. This non-conductor breaks all metal to metal contact with the outside and practically prevents refrigeration loss.

### Capping

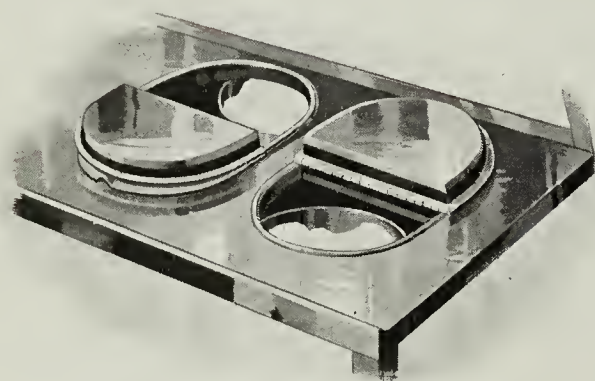
One solid piece of 18-gauge Grade A 18% nickel silver (weighing approximately one and three-quarters pounds to the square foot) forms the covering for the top. The front edge is raised and beveled to prevent water dripping on the floor. Machine cut oval openings provide access to the ice cream cans and a rectangular opening to the cooler and cold storage compartments. A raised rim in each oval opening prevents seepage into tanks and ice cream cans.



## *Creamer Section Top—Continued*

### **Twin Packer Cover**

An ingenious hinged cover divided in the center provides access to both ice cream cans, making each can a dipping can. This

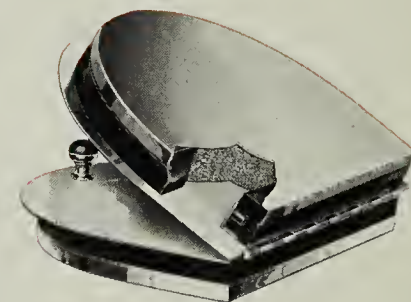


cover folds back completely either way so that both cans can be emptied completely without removing the front can and bringing the rear can forward as is necessary in so many other types.

### **Non-Conductor Lid**

The operation of the twin packer cover is shown above, and the accompanying illustration shows this lid in complete detail.

It is made with a frame of special insulating material, strong, durable and non-absorbent. The lid top is 14-gauge nickel silver, fastened to the non-conductor frame with nickel silver brackets electrically welded to the underside of the top. It is insulated with one inch of pressed pure corkboard, and a nickel silver bottom, binding the entire cover together, is sprung into a groove in the non-conductor frame. The front and rear half are each provided with rubber tipped knobs, doing away with the old thumb nip, thus eliminating the slight opening, and providing additional precaution against refrigeration loss, at the same time making the operation of these covers easy and noiseless. The illustration shows clearly that all metal-to-metal contact is broken, practically eliminating all refrigeration loss.





## Creamer Section Syrup Unit

### Frame

The usual dependable Louisiana red cypress is used in the construction of the Syrup Unit Frame. The back is a continuation of the creamer back wall, adding strength and rigidity to the syrup unit.

### Non-Conductor

Wherever it has been necessary NON-PAREIL soda fountains are equipped with special non-conductor to practically eliminate all refrigeration loss. The syrup unit is so constructed, and special non-conductor strips, completely breaking all metal-to-metal contact with the outside, are provided in our construction, as shown by the accompanying illustration.

### Drain for Draft Arm Spillage

All NONPAREIL Interiors are constructed with an open drain, leading from the drip pan to the stand pipe in the dry storage compartment which connects with the creamer drainage. This is attached to the rear syrup unit wall, a convenient and out of the way location. No spillage resulting from mixing drinks at draft arm reaches the syrup jar enclosure bottom, making it easy to keep dry and clean.

### Filler Inlets

In the bottom of the syrup unit, and on each side of the baffle partition, provision is made for filling the outfit with brine or for inserting

a siphoning hose should it ever become necessary to remove the brine. These inlets consist of heavy brass three-quarter inch filler tubes just long enough to extend through the sub-cover. The upper end is threaded on the inside to fit a brass plug. Convenient and out of sight.

### Lining

16-ounce pure cold rolled tinned copper forms the lining, made of one piece with ends double seamed and soldered.

### Capping

The front rail and top capping are heavy Grade A 18% nickel silver.

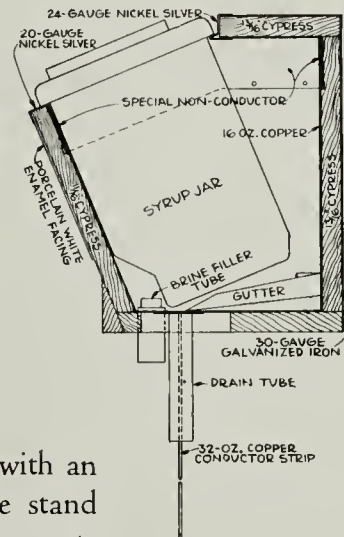
### Adjusting Plates

We use the product of the best porcelain manufacturers in the country, but it is impossible to guarantee absolute, precise uniformity in jar sizes.

In order to insure a perfect fit, adjusting plates are provided at each end of the syrup unit to take up any excess opening. These are stamped of 18-gauge nickel silver.

### Facing

The front is faced with No. 18 Porcelain White Enamel Armco Iron, and the exposed end with nickel silver.





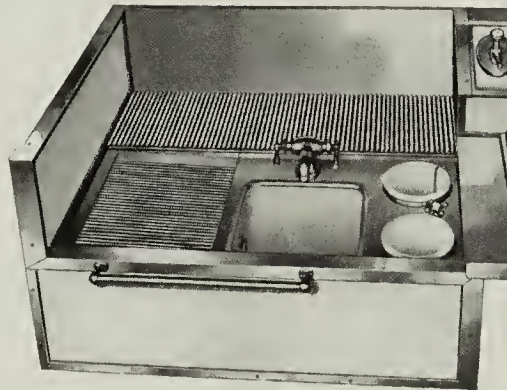
## Workboard Section

NONPAREIL workboards, an integral part of the interior, like the creamer walls and syrup unit frame, are constructed of that incomparable wood, Genuine Louisiana Red Cypress, glued, nailed and treated with preservative; will not warp, swell or rot.

They are made full width of the creamer, being 28½ inches wide from the inside of the back splash to the front of the apron. In order to provide convenience and accessibility, the disher well and refuse chute are placed in close proximity to the central dispensing point. The disher well is readily accessible for use in dispensing. That portion of the workboard not taken up by the sink, refuse chute and disher vat is corrugated. To the rear of the sink will be found a raised corrugated drain 11 inches wide and extending the full length of the drainboard. This space is used for the storage of glasses, and extending the full length of the drainboard as it does, ample drainage and storage space is provided. This is but one of the many ways in which NONPAREIL utilizes to the fullest extent every inch of available interior space.

### Sink

The sink is one-piece cast iron porcelain white enamel, with bottom outlet and side overflow, no corners or dirt catching seams and soldered joints. Always clean glistening white.



### Sink Top

Stamped out of one-piece 18-gauge Grade A nickel silver, all rounded corners.

### Corrugated Drain

Made of 20-gauge 18% Grade A nickel silver corrugated by the latest improved methods.

### Assembly

The sink top, front and rear corrugation, are ingeniously and skillfully sweated into one piece that will not come apart. All corners are rounded to eliminate dirt-catching corners so common in other types of fountains. Numerous tie straps fastened to the bottom of the corrugation and attached to the wood frame hold it smooth and even and prevent the slightest buckling. Waste water will run off readily and never stand in little unsightly, unsanitary pools.

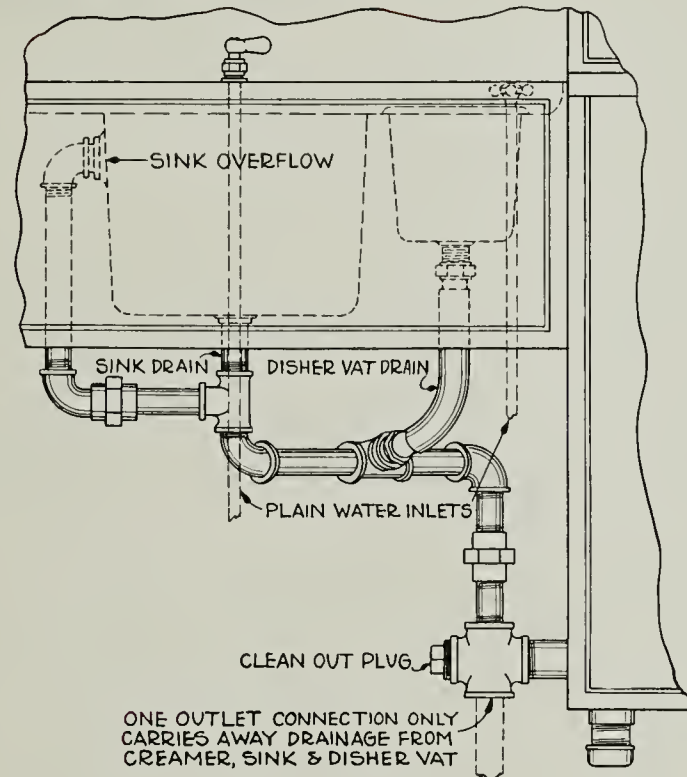
### High Splashes

NONPAREIL workboards are built with full creamer height back and end splashes. This completely eliminates drippage between the drain and counter, making the outfit that much more sanitary as well as adding to its appearance.



## Workboard Section—Continued

### Compact Connected Plumbing



All standard NONPAREIL drainage plumbing is designed for unusual freedom from troublesome stoppage and damaging leaks. Simplicity, accessibility and durability are the keynote in our compact connected plumbing. The exterior drainage from the running water disher well and the water basin are fully assembled on the fountain and connected to the

main creamer cabinet drain, as shown in the accompanying illustration. No chance to make a mistake. No network of pipes under the drain, but an orderly arrangement of fittings. Economy in installation and convenient accessibility are fully provided in the NONPAREIL method of simplified plumbing.

### Facings

The front facing and the back and end splashes are No. 18 Porcelain White Enamel Armco Iron. All facings are made to size and not sheared to fit. This prevents all danger of crazed edges and rusting.

### Towel Rail

All workboards are furnished with a towel rail instead of a ring as is found on so many fountains. Towels can be spread out to air and dry and they will not present the wet, soggy appearance, or offend customers with the musty odor which is so apt to be found where the towel is bundled up and pulled through a ring, to hang there and drip.

### Rounded Corner Construction

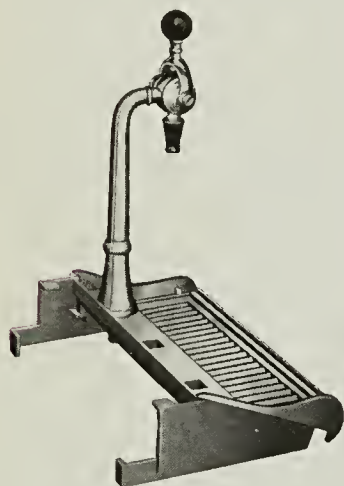
Wherever it is mechanically practicable we employ rounded corner construction. All joints are tightly made and all flashings covered to allow no sharp corners for the accumulation of grease or refuse, thus reducing the work of cleaning to a minimum. There are no edges or sharp corners, so common in ordinary fountains, where dirt will collect, making it necessary to use sharp edges to clean properly.



# EQUIPMENT

## All Metal Draft Arm Station

The solid metal draft arm station as shown in the accompanying cut is a decided improvement over the method used in the ordinary fountain of today where the draft arms are seated in wooden crossbars and blocks, which soon become loose and wobbly, necessitating constant repairs and replacements.



The crossbar in which our draft arms are seated in square openings the same size as the draft arm shank, is cast in solid brass, non-corrosive and rust-proof.

The end brackets are cast in solid nickel silver turned over the front of the syrup unit wall. In addition to this a lug is provided on the inside attached with brass screws to the inside of the syrup unit, which positively prevents sagging.

The back of the bracket is provided with ample bearing space. It is securely bolted through the rear wall of the fountain, thus tying the draft arm station and syrup unit securely together and providing a solid, firm, unyielding draft arm station.

## Chipped Ice Compartments

The end walls formed by these brackets comprise the sides of a conveniently located and readily accessible chipped ice compartment. The top of this chipped ice basin consists of a non-splash, grid-type drip plate, made to slide straight forward so as to provide convenient access to the chipped ice.

The drip pan has an opening at one end and is sloped to allow the drippage to run off through a metal gutter placed at the side of the compartment, thereby keeping any drippage entirely away from the compartment at all times.

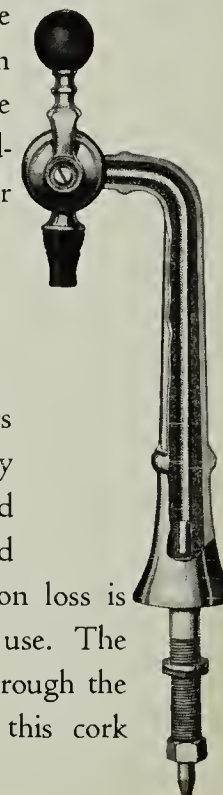


The compartment thus provided under the drip plate has a capacity of 25 pounds of chipped ice.

Where even this ample provision for chipped ice is not sufficient the fruit bowls and chipped ice basin over the coolers can be replaced with an extra large chipped ice basin covering the entire opening, or a sliding chipped ice basin can be supplied in any regular refrigerator compartment.

## Clear Counter Service Draft Arms (Cork Insulated)

The draft arms used in all NONPAREIL interiors are as shown in the accompanying illustration. They are made of bronze, heavily silver plated, and are supplied with block tin tubing for the passage of the carbonated water through the draft arm to the head. Refrigeration loss is reduced to a minimum by the cork insulation which we use. The soda and city water after it leaves the coolers travels through the refrigerated syrup unit and is connected directly to this cork insulated NONPAREIL draft arm.



## Equipment—Continued

The soda leader pipes running from the coolers to the draft arms are equipped with individual shut-off valves for each draft, thereby making it possible to replace a tumbler or washer when necessary without turning off the entire service supply. These valves are located at a convenient point in the syrup unit, and are readily accessible.

### Syrup Pumps

Oval top pump No. 0128 shown in the illustration, the style used with our closed top vitreous syrup jar, is an attractive and practical model, strong, accurate and sanitary, easy to clean, non-corrosive, dripless and absolutely guaranteed.

The advantage of a double support pump as shown in the illustration is obvious to everyone who has had any experience with syrup pumps used in the ordinary fountain on the market.

The syrup pump is made with a removable bottom, easy to clean, and is provided with a suction valve whereby all the syrup can be drawn from the jar. The valve in the bottom serves a double purpose, namely, adding to the speed with which the pump is filled and rendering the pump action practically noiseless.

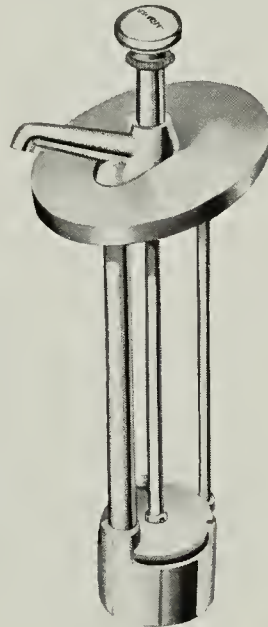
All parts coming in contact with the syrup are made of pure block tin. The syrup feed is instantaneous and the heavy coil spring assures

rapid action of the pump and prevents the necessity of waiting for the syrup pump to fill. The pump plate cover is made of heavy gauge solid nickel silver, silver plated. The pump spouts are of cast tin, heavily silver plated. They are cast with a non-drip cut-off which in combination with the heavy back suction of the pump prevents any possibility of dripping or of the formation of syrup on the end of the spout.

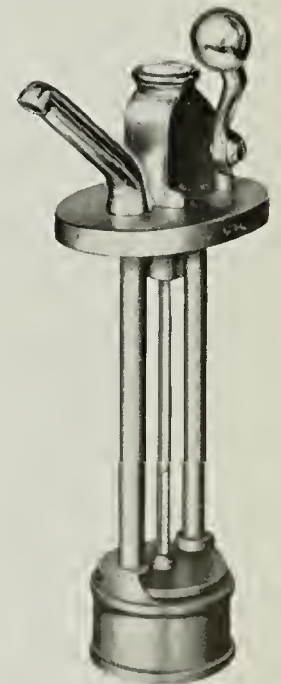
The syrup measuring device is extremely simple and may be set to deliver anywhere from one-half to two and one-half ounces of syrup, as desired. The adjustment is on the outside, easily accessible and well up under the plunger head.

### Special Chocolate Pump

Easy and speedy dispensing of Chocolate and other heavy syrups has always been a problem. Our engineers have designed a special pump which operates the plunger with a lever arrangement so that 60% of the former labor is eliminated. This is a strong, durable, double support pump, with a neatly designed lever handle. The simple mechanism is contained in a neat housing, all as shown in the accompanying illustration.



No. 0128



No. 0123



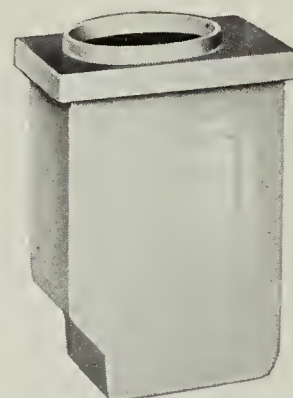
## Equipment—Continued

### Whipped Cream Jar

Our fountains are regularly supplied with two fruit jars and one extra large whipped cream jar over the cooler compartment. This jar has been designed especially for whipped cream and is made out of the finest imported clay heavily glazed and fired to a temperature of 2600° F., making it absolutely non-porous and non-absorbent. Its installation over the cooler compartment permits it to share in the refrigeration, and all danger of sour cream is eliminated.



No. 0109

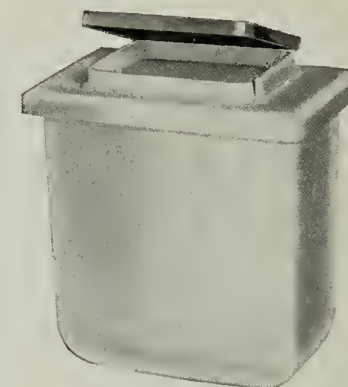


No. 0101

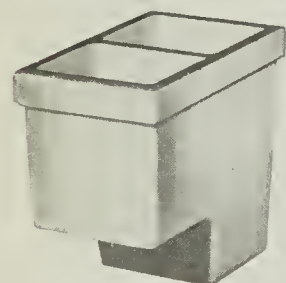
### Syrup Jars

All jars used on the NONPAREIL are heavily glazed porcelain glistening white non-porous and durable, made from the finest imported English clays.

No. 0101 jar is regularly supplied with NONPAREIL fountains and is used both for syrups and fruits.



No. 0101



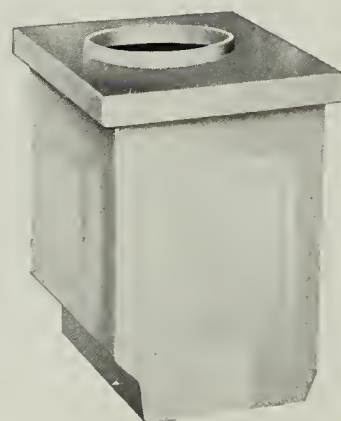
No. 0100

### Vitreous Spoon Holder

Made of highly glazed porcelain with lips and shoulders identical with those of the regular No. 0101 Syrup Jars and takes up the space of one jar in the syrup rack. It is divided into two compartments, one for 5-inch spoons and one for 8-inch spoons, and makes a convenient receptacle for storage of spoons.

### Double Capacity Syrup Jars

The heavy demand made on special flavors, and the inconvenience of refilling the syrup jars during the rush period led to the design of a jar with twice the capacity of the regular jar but for use with one pump. Syrup Jar No. 0105 is similar in design to the regular No. 0101, matches it in appearance and simply occupies the space of two standard jars.



No. 0105

### Creamer Unit Fruit Jars

The standard fruit jar with which NONPAREIL interiors are equipped over the cooler compartment, is our No. 014, illustrated here-with. They are finely glazed porcelain, glistening white, non-porous and durable.



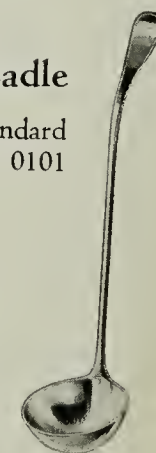
No. 0103

### Combination Fruit Jar Cover and Ladle

No. 0103 combination cover and ladle is standard equipment for NONPAREIL Fountains used with 0101 jars.

### Fruit Jar Ladles

Whenever so specified, Fruit Jar Ladle No. 0104 can be supplied for use with No. 014 Jar. Ladles are not a part of standard equipment and are to be supplied at the prices shown in the price list.



No. 0104

## Equipment—Continued

### Hot and Cold Water Faucets

The 8 foot long NONPAREIL and the 10 foot 40-gallon are regularly supplied with a hot and a cold overhead sink faucet, No. 098. The 10 and 12 foot lengths are equipped with a qua-turn combination hot and cold faucet as shown in the accompanying cut. All wearing parts are readily accessible and easily renewed.



No. 0126

### Vitreous Running Water Disher Well

Vitreous running water disher wells are provided. These disher wells are made of imported clays heavily glazed. They are glistening white and sanitary and have an overflow outlet with bottom inlet providing clean running water at all times.



No. 0127



No. 0118

### Vitreous Refuse Chute

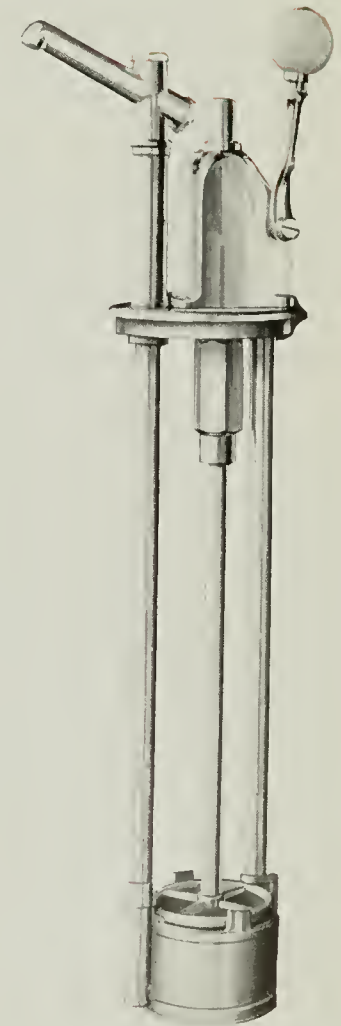
Vitreous refuse chutes are non-porous, heavily glazed and present a glistening smooth white sanitary appearance. They are easily removed for cleaning.

### Milk Dispensing Equipment

The increasing demand for milk pump service at the soda fountain as a convenient and labor saving method of dispensing milk, renders the location of this feature an important consideration.

NONPAREIL fountains 10 and 12 feet long have dry cold storage compartments of adequate size to allow the installation of a milk pump, and still have cold storage space left. The milk pump and cover occupy a space of 8 inches.

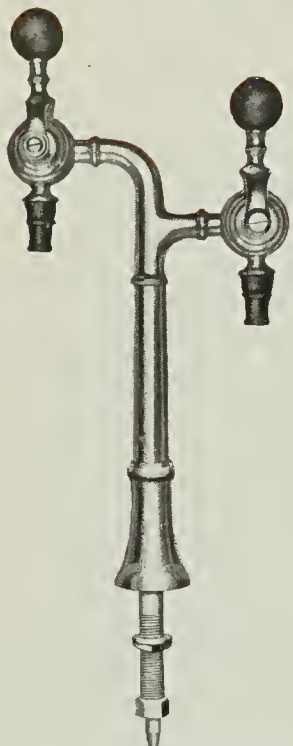
The milk can supplied is rectangular, 6x9½x24 inches. It is made of 22 gauge Monel Metal top, rolled over 3/16-inch round brass rod neatly soldered. Monel Metal will not corrode or taint milk.



No. 0122



## Equipment—Continued

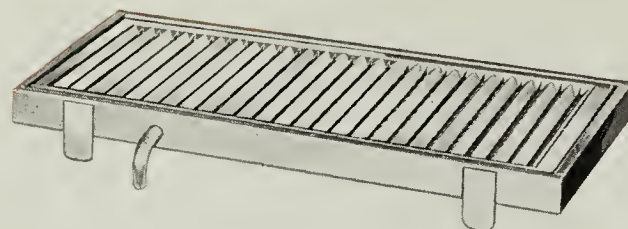


**No. 419. Two-Way  
City Water Arm**  
(Cork Insulated)

Made of bronze, heavily silver plated, insulated with cork and equipped with two single heavy stream faucets with black bakelite ball handles. One of the faucets faces the front of the counter, the other the back, permitting both dispenser and waiter to operate at the same time. This fixture can be supplied in place of the regular city water arm in any of our standard apparatus.

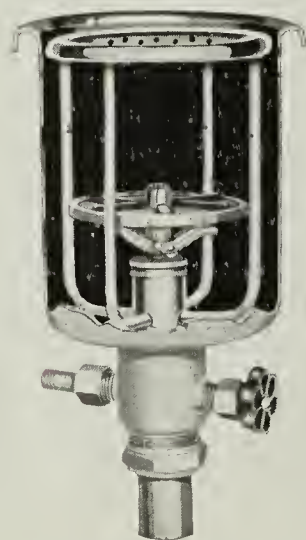
Clearance base to bottom of lower nozzle,  $7\frac{1}{4}$  inches.

Clearance center of base to upper nozzle,  $9\frac{7}{8}$  inches.



**Counter Drip Plate No. 097**

When No. 419 2-way draft arm is furnished, it is customary to provide a drip plate to set on the counter. In this illustration we show our No. 097 nickel silver grid type plate with the bottom inclined so that the drippage will drain off properly into the regular drip plate provided under the draft arms. The size of this drip plate is 14 inches long,  $6\frac{3}{8}$  inches wide by  $\frac{7}{8}$ -inch high.



**No. 096.  
Improved  
Tumbler  
Washer**

A real glass rinser. Very slight pressure starts the water; removing glass stops it. No loss from glass breakage. Equipped with water pressure control valve, positively no thumping.



**No. 421. Soda Arm**  
(Cork Insulated)

Made of bronze, heavily silver plated, insulated with pure cork and equipped with black bakelite ball handles.

Clearance base to bottom of nozzle  $8\frac{1}{4}$  inches. Height over all  $16\frac{1}{2}$  inches.



**No. 421-394**

**No. 421-394**

Made of bronze, heavily silver plated, cork insulated. Equipped with No. 394 free flowing water head. Opens and closes easily; does not leak.

## Equipment—Continued

### Leaders

All leaders used in NONPAREIL Fountains are made of one-quarter inch inside diameter pure block tin pipe weighing four ounces to the foot.

The soda leader pipes running from the cooler to the draft arms are equipped with individual shut-off valves for each draft arm, thereby making it possible to replace a tumbler or washer when necessary without turning off the entire service supply. These valves are located at a convenient point in the syrup unit and are readily accessible. Every NONPAREIL interior is equipped with the following leaders:

- 1—Y Soda Leader, with shut-off valves, cooler to draft arms.
- 1—City Water Leader, cooler to draft arms.
- 1—Soda Inlet Leader from outside of creamer to cooler.
- 1—City Water Leader from outside of creamer to cooler.
- 1—8 ft. Soda Leader to connect carbonator with Inlet Soda Leader and Cooler.

### Outfit Box, Wrenches and Washers

All NONPAREIL Fountains are supplied with an extra set of washers, draft arm wrench and outfit wrench. In this way each NONPAREIL owner has a starting equipment and is in a position to help himself. Complete instructions for the operation of the fountain are sent out in every case.

### Can Lifters

Each NONPAREIL Soda Fountain is supplied with one can lifter of the latest design, to facilitate insertion and removal of ice cream cans.

### Syrup System

The syrup unit is one of the most important features of the soda fountain, the effectual operation of which adds materially to the right kind of service, sanitation and cleanly appearance of the fountain itself. It is just as necessary to supply adequate refrigeration for this unit as it is in the balance of the fountain.

In NONPAREIL Fountains refrigeration is provided by means of metal contacts between the syrup unit lining and the lining of the cream compartment. Wide copper conductor strips are attached to the bottom of the syrup unit lining, the other end of which is submerged in the cold brine. This metal contact is a positive conductor, and heat is absorbed from the syrup unit, just as certain as the flow of electricity over copper wire. A temperature of from 20 to 30 degrees less than the room temperature is maintained, and fruits and syrups are adequately and constantly refrigerated.

To conserve all of the refrigeration supplied, a special non-conductor breaks all metal-to-metal contact with the outside, as fully described and illustrated on Page 21.

This method of supplying refrigeration to the syrup unit has been successfully used by us for years, and the application of it when used with mechanical refrigeration is not only highly approved by prominent refrigeration engineers but has proven an outstanding success in actual use.



# CARBONATORS

## No. 1—The Eclipse

### *Automatic Electric Carbonator*

**G**UARANTEED capacity 20 gallons per hour, absolutely automatic, starts and stops without attention and only requires an occasional oiling.

It carbonates by agitation, the proven best method.

The body and base are made of  $\frac{3}{16}$ -inch pressed steel, lined with pure sheet block tin. Far stronger than cast iron—greatly increases safety, as pressed steel cannot shatter. Rust-proofed and beautifully enameled, making smooth, glossy finish, easy to keep clean.

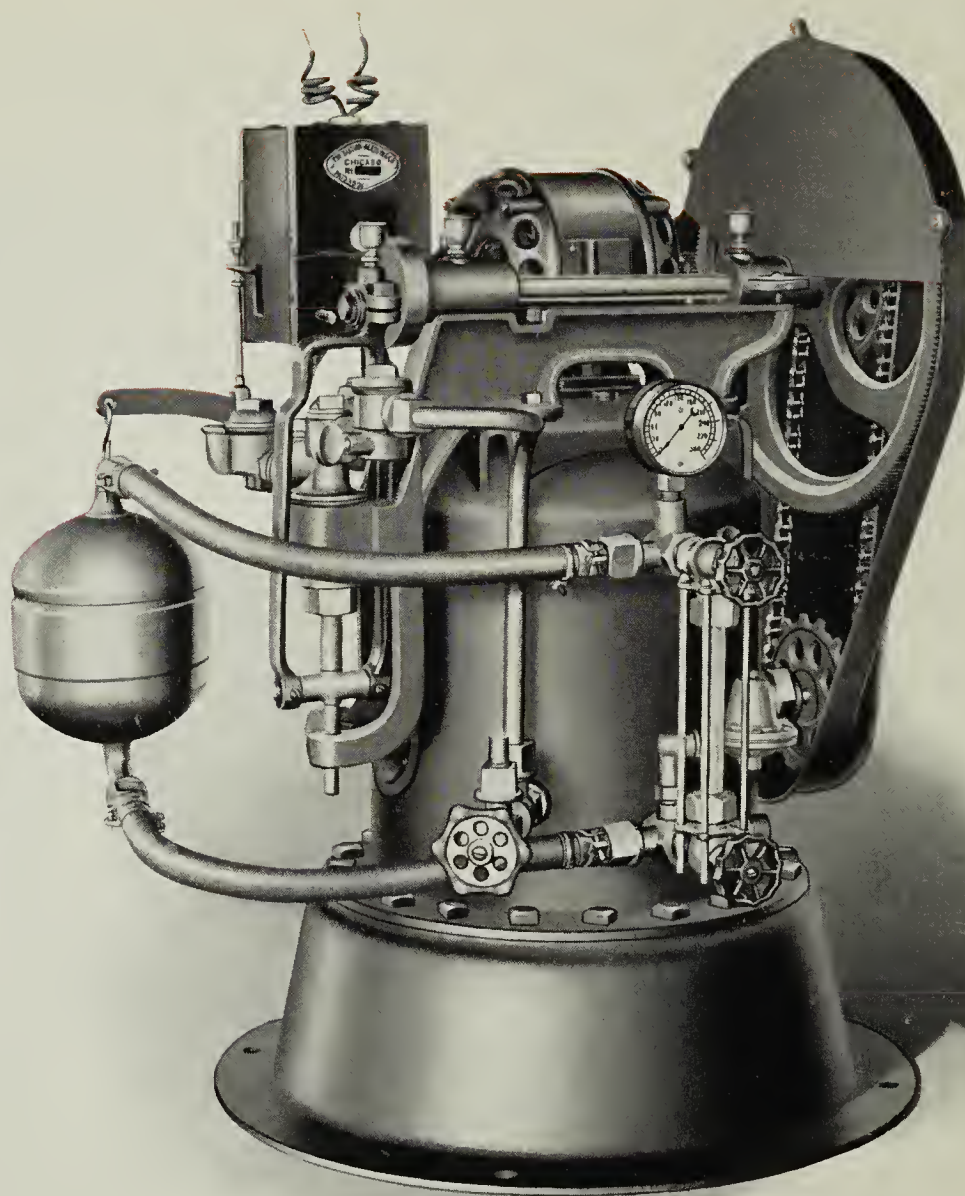
Enlarged base gives substantial foundation, eliminating vibration, preventing loose connections. All automatic parts are on the outside and readily accessible. Back pressure check is water sealed, which insures against gas leakage. Has stationary vertical type pump and will not gas bind.

Equipment includes regulator, gauge and all accessories.

Other sizes:

No. 1½ Victor, Capacity 30 gallons.

No. 2 Challenge, Capacity 75-100 gallons.





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Home of the Nonpareil Fountain, Grand Haven, Michigan







